

Campden BRI
Station Road
Chipping Campden
Gloucestershire
GL55 6LD, UK

Tel: +44 (0)1386 842000
Fax: +44 (0)1386 842100
www.campdenbri.co.uk



PRESS RELEASE

Campden BRI staff GROW their support for Movember raising over £1K for charity

Visitors to local food and drink research firm, Campden BRI, based on Station Road, Chipping Campden, last month may have noticed that some of the men were looking rather more hirsute than usual as staff members GREW their support for Movember, the annual month-long event in which millions of moustaches are sprouted throughout the world during the month of November to raise awareness of men's health issues.

A team of 15 staff members took part last month, donating their top lips and uniting to become what Movember calls 'Mo Bros' to pledge their support for the global charity initiative which is committed to 'changing the face of men's health' by raising awareness of prostate cancer and other male cancers and associated charities. The moustached team raised over £1,000 for the second year running – a fantastic achievement!

Campden BRI's 'Mo Bros' were supported this year by Dorset-based snack firm 'Captain Tiptoes' which sports a very fine handlebar moustache as its company logo.

Campden BRI's Craig Leadley, who headed up the Movember team, said: *"This was the second year running a group of us participated in Movember and it was a great opportunity to raise money and awareness for such a fantastic cause. It also complements our staff's support for other charities throughout the year, such as the 'Wear it Pink' campaign which raises funds to help beat breast cancer."*

Since its humble beginnings in Australia, the annual Movember charity campaign is now supported by over 1.1 million participants worldwide, raising £27 million last year in the UK alone.

Campden BRI, Registered no. 510618, Incorporated in England & Wales
Registered Office: Station Road, Chipping Campden, Gloucestershire. GL55 6LD
Part of Campden BRI Group

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Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. t.hutton@campden.co.uk +44(0)1386 842047
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging

c. 800 sq m of dedicated training and conference facilities